Goose berry Patch Co.®

Circle of Friends Cookbook

Macaroni & Cheese Recipes

Old-Fashioned Macaroni & Cheese

2 T. butter
2 T. all-purpose flour
2-1/2 c. milk
salt and pepper to taste
3 c. shredded sharp Cheddar cheese, divided
2 c. elbow macaroni, cooked

Melt butter in a saucepan over low heat; stir in flour. Gradually add milk, stirring constantly. Add salt and pepper to taste. Cook over medium heat just until mixture starts to boil and thicken. Add 2-1/2 cups cheese; stir until melted and smooth. Mix in macaroni; transfer to a greased 2-quart casserole dish. Top with remaining cheese. Bake, uncovered, at 350 degrees for 30 minutes, until bubbly. Serves 4 to 6.

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Pizza Mac & Cheese

7-1/4 oz. pkg. macaroni & cheese mix
2 eggs, beaten
16-oz. jar pizza sauce
4-oz. pkg. sliced pepperoni
1 c. shredded mozzarella cheese

Prepare macaroni & cheese according to package directions. Remove from heat and cool slightly. Add eggs; mix well. Pour into a greased 13"x9" baking pan. Bake, uncovered, at 375 degrees for 10 minutes. Spread with pizza sauce; layer with pepperoni and cheese on top. Return to oven until cheese melts, about 10 minutes. Makes 6 to 8 servings.

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Nonny's Macaroni & Cheese

16-oz. pkg. ditalini pasta, cooked and divided
salt and pepper to taste
2 16-oz. pkgs. extra-sharp Cheddar cheese, cubed and divided
2 16-oz. cans whole tomatoes, drained, crushed and divided

Layer half of the pasta in a lightly greased 13"x9" baking pan; sprinkle with salt and pepper. Layer with half of the cheese and half of the tomatoes. Repeat layers; cover with aluminum foil. Bake at 350 degrees for about 45 minutes, stirring halfway through. Serves 6 to 8.

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Overnight Cheesy Chicken & Mac

2 c. elbow macaroni, uncooked
2 c. cooked chicken, diced
2 c. milk
2 10-3/4 oz. cans cream of mushroom soup
2 onions, diced
8-oz. pkg. pasteurized process cheese spread, diced

Mix uncooked macaroni and remaining ingredients together. Spoon into a greased 13"x9" baking pan. Refrigerate for 8 hours to overnight. Bake, covered, at 350 degrees for one hour, until heated through. Serves 6 to 8.

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Golden Macaroni & Cheese

1 onion, chopped
1 clove garlic, chopped
1 T. butter
10-3/4 oz. can tomato soup
3/4 c. water
1/2 c. milk
16-oz. pkg. pasteurized process cheese spread, cubed
8-oz. pkg. elbow macaroni, cooked

In a large saucepan over medium heat, sauté onion and garlic in butter until translucent. Add soup, water, milk and cheese. Cook, stirring occasionally, until well blended. Mix in macaroni; spoon into a greased 13"x9" baking pan. Bake, uncovered, at 325 degrees for 45 minutes. Serves 6 to 8.

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Ranchero Macaroni Bake

26-oz. can cream of mushroom soup
1 c. milk
3 c. elbow macaroni, cooked
3 c. shredded Cheddar cheese
1 c. salsa
1 c. tortilla chips, coarsely crushed

In a large bowl, combine soup and milk. Stir in macaroni, cheese and salsa. Spoon into a greased 3-quart casserole dish. Bake, uncovered, at 400 degrees for 20 minutes. Stir; sprinkle with crushed tortilla chips. Bake an additional 5 minutes, or until bubbly. Serves 8.

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Grandma's Baked Mac & Cheese for a Crowd

- 3 12-oz. pkgs. jumbo elbow macaroni, uncooked
- 1-1/2 c. butter, divided
- 1 to 1-1/2 c. all-purpose flour
- 4 to 6 c. milk
- 1-1/2 lbs. pasteurized process cheese spread, cubed
- 16-oz. pkg. shredded sharp Cheddar cheese
- 1-1/2 c. soft bread crumbs

Measure 10 cups macaroni; cook according to package directions. Reserve remaining uncooked macaroni for use in another recipe. Pour cooked macaroni into a very large bowl; set aside. Melt 3/4 cup butter in a saucepan over medium heat; whisk in one cup flour. If sauce is thin, add more flour. Add 4 cups milk; whisk to blend well. If needed, add more milk. Stir in cheese spread until melted. Add shredded cheese; mix until melted. Pour sauce over macaroni in bowl; mix well. Spread mixture in a lightly greased 15"x12" baking pan. Melt remaining butter in a saucepan. Stir in bread crumbs; mix until butter is absorbed. Sprinkle over macaroni. Bake, uncovered, at 350 degrees for about 30 minutes, until golden and bubbly. Serves 25 to 30.

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Aunt Annie's Macaroni & Cheese

16-oz. pkg. elbow macaroni, cooked
1 c. mayonnaise
10-3/4 oz. can cream of mushroom soup
4-oz. jar chopped pimentos, drained
1/4 c. onion, chopped
1/4 c. green pepper, chopped
1/4 c. butter, softened
16-oz. pkg. shredded Cheddar cheese
10 to 12 saltine crackers, crushed

In a large bowl, mix together all ingredients except cracker crumbs. Spread in a greased 13"x9" baking pan. Sprinkle with cracker crumbs. Bake, uncovered, at 325 degrees for 25 minutes, until bubbly and golden. Serves 8 to 10.

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Mac & 3 Cheeses

3 T. butter
2 T. all-purpose flour
1/4 t. salt
2-1/2 c. milk
1 c. Cheddar cheese, cubed
1/2 c. Swiss cheese, cubed
1/2 c. pasteurized process cheese spread, cubed
1-1/2 c. elbow macaroni, cooked

Melt butter in a large saucepan over medium heat; blend in flour and salt. Stir in milk; cook until thickened, stirring constantly. Add cheeses; stir until melted. Fold macaroni into cheese mixture. Spoon into a lightly greased 1-1/2 quart casserole dish. Bake, uncovered, at 350 degrees for 25 minutes, until heated through. Serves 8.

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Crispy Bacon Mac & Cheese for Two

7-1/4 oz. pkg. macaroni & cheese mix
1/4 c. bacon bits
3 T. Italian-style dry bread crumbs
1 T. fresh chives, chopped
1 T. butter, melted

Prepare macaroni & cheese as package directs; stir in bacon. Spoon into 2 greased 12-ounce casserole dishes and set aside. In a small bowl, combine bread crumbs, chives and butter. Mix well and sprinkle over each casserole. Bake, uncovered, at 375 degrees for 20 to 25 minutes, until topping is golden. Serves 2.

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3-Cheese Shells Florentine

10-oz. pkg. frozen chopped spinach, thawed and drained
1-3/4 c. cottage cheese
1 egg, beaten
1/2 c. grated Parmesan cheese, divided
1 c. shredded mozzarella cheese, divided
1/3 c. fresh parsley, chopped
salt and pepper to taste
7-oz. pkg. small shell macaroni, cooked
1-1/2 to 2 16-oz. jars Alfredo sauce, divided

Combine spinach, cottage cheese, egg, 1/4 cup Parmesan cheese, 2/3 cup mozzarella cheese, parsley, salt and pepper in a large bowl. Set aside. In a separate bowl, toss macaroni with 2-1/2 cups Alfredo sauce. Arrange half of macaroni mixture in a lightly greased 13"x9" baking pan. Layer spinach mixture evenly over macaroni. Cover with remaining macaroni, sauce, Parmesan and mozzarella, in that order. Bake, uncovered, at 350 degrees for 35 to 40 minutes. Serves 6.

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Homemade Macaroni & Cheese

1/4 c. margarine, melted
1/4 c. all-purpose flour
2 c. milk
8-oz. pkg. extra-sharp white Cheddar cheese, diced
salt and pepper to taste
8-oz. pkg. elbow macaroni, cooked

Melt margarine in a saucepan over low heat. Add flour and stir until smooth; gradually stir in milk. Over medium heat, cook and stir constantly until thickened. Add cheese; reduce heat and cook until smooth, stirring occasionally. Stir in salt and pepper to taste. Combine cheese mixture with macaroni and place in a greased 13"x9" baking pan. Bake, uncovered, at 350 degrees until golden, 45 to 50 minutes. Serves 8 to 10.

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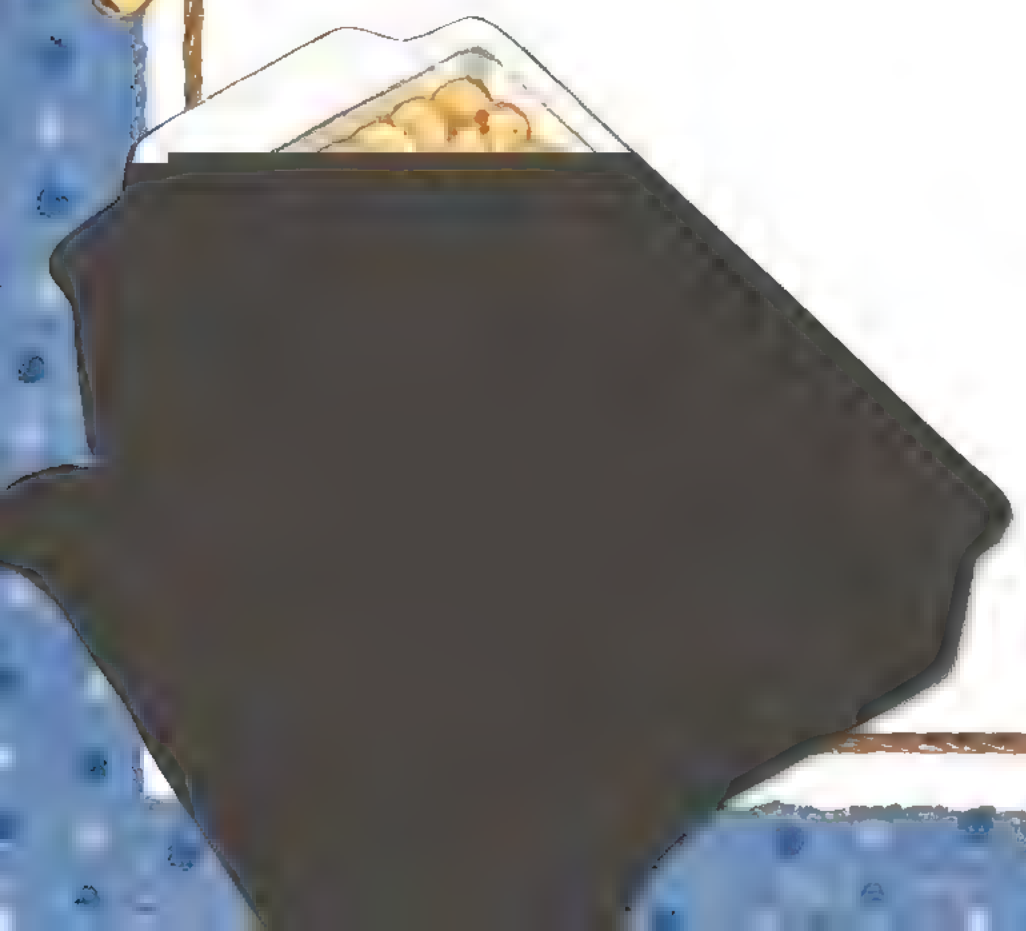
Mother's Macaroni & Cheese

16-oz. pkg. elbow macaroni, cooked
8-oz. pkg. shredded Cheddar cheese
8-oz. pkg. shredded mozzarella cheese
1/2 c. milk
salt and pepper to taste
1 sleeve round buttery crackers, crushed
1/4 c. butter, melted

Mix together all ingredients except cracker crumbs and butter; transfer to a greased 13"x9" baking pan. Mix cracker crumbs and butter together and sprinkle over the top. Bake, covered, at 350 degrees for 15 minutes. Uncover and bake for an additional 15 minutes, until cheese is melted and topping is golden. Serves 8 to 10.



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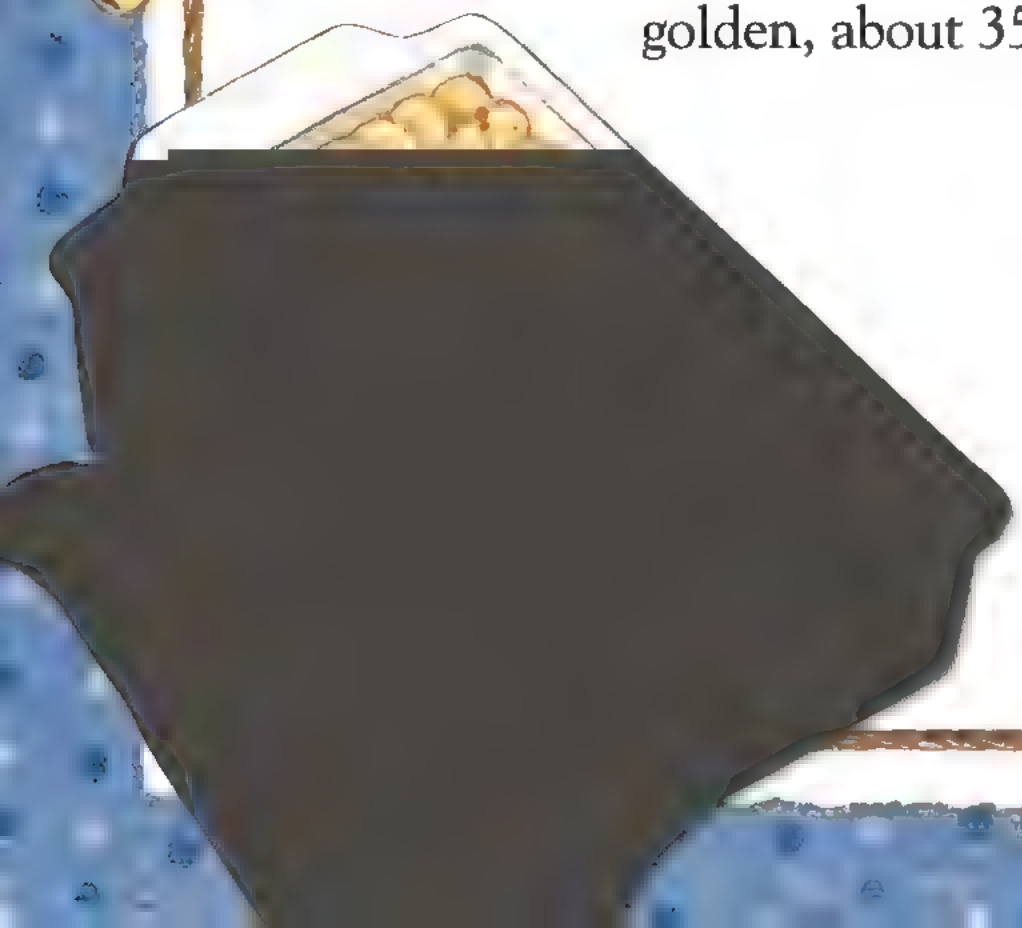
Triple Cheese Mac

6 T. margarine
2 cloves garlic, pressed
1/4 c. all-purpose flour
3-1/2 c. milk
1 T. spicy brown mustard
salt and pepper to taste
1 c. shredded sharp Cheddar cheese
1/2 c. shredded American cheese
1/4 c. grated Parmesan cheese
16-oz. pkg. elbow macaroni, cooked
1/4 c. dry bread crumbs

In a saucepan over medium heat, whisk together margarine, garlic and flour. Stir in milk, mustard, salt and pepper to taste. Cook and stir until thickened and smooth. Add cheeses, blending well. Stir in macaroni. Transfer to a greased 13"x9" baking pan. Top with bread crumbs and bake, uncovered, at 350 degrees until golden, about 35 minutes.



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Macaroni & Cheese Deluxe

2 c. cream-style cottage cheese
1 c. sour cream
1 egg, beaten
3/4 t. salt
1/2 t. pepper
1/2 t. garlic powder
8-oz. pkg. shredded Cheddar cheese
1-1/2 c. elbow macaroni, cooked
Optional: paprika to taste

In a bowl, combine cottage cheese, sour cream, egg and seasonings. Add Cheddar cheese and mix well; add macaroni and stir until coated. Transfer to a greased 13"x9" baking pan. Bake, covered, at 350 degrees for 25 to 30 minutes, or until heated through. Sprinkle with paprika, if desired. Makes 6 to 8 servings.

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Farmhouse Macaroni & Cheese

10-3/4 oz. can cream of mushroom soup
1/2 c. milk
1/2 t. mustard
1/8 t. pepper
1-1/2 c. elbow macaroni, cooked
2 c. shredded Cheddar cheese, divided
1 c. French fried onions

In a lightly greased 1-1/2 quart casserole dish, blend soup, milk, mustard and pepper. Stir in macaroni and 1-1/2 cups cheese. Bake, uncovered, at 350 degrees for 20 minutes. Top with remaining cheese and onions; bake an additional 10 minutes. Serves 4.

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Baked Mac & Cheese

1/2 c. pasteurized process cheese sauce
1 c. elbow macaroni, cooked
2 hot dogs, chopped
1 t. grated Parmesan cheese
4 buttery round crackers, crushed
salt and pepper to taste

In a microwave-safe bowl, heat cheese sauce in microwave for one minute. In a greased one-quart casserole dish, combine macaroni, cheese sauce, hot dogs and Parmesan. Top with cracker crumbs and sprinkle with salt and pepper to taste. Bake, uncovered, at 350 degrees for 15 to 20 minutes, or until heated through. Serves 4.

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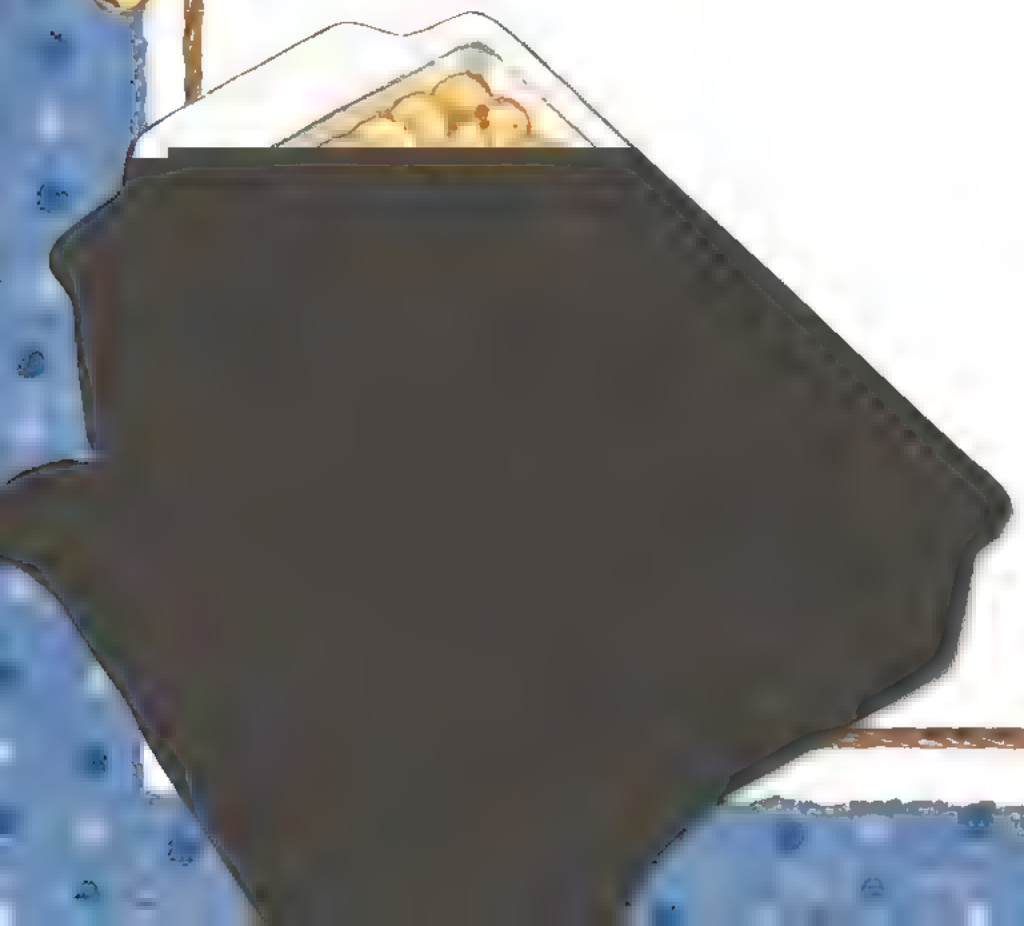
Best-Ever Macaroni & Cheese

8-oz. pkg. elbow macaroni, cooked
16-oz. container cottage cheese
3/4 c. sour cream
8-oz. pkg. shredded sharp Cheddar cheese
1 egg, beaten
1 t. salt
1/8 t. pepper
2 t. onion, grated
Garnish: Italian-style dry bread crumbs, paprika and dried parsley

Combine all ingredients, except garnish, in a lightly greased 2-quart casserole dish. Garnish with bread crumbs, paprika and parsley to taste. Bake, uncovered, at 350 degrees for 45 minutes.
Makes 6 servings.



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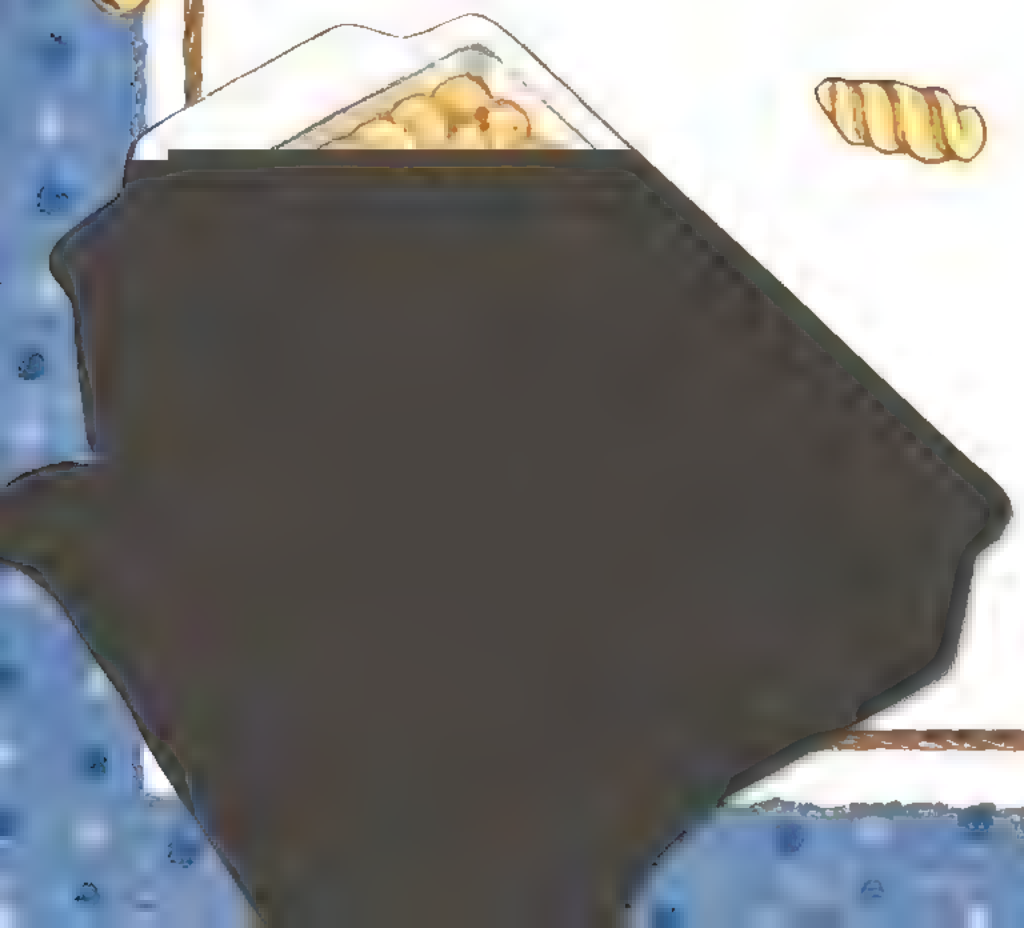
Macaroni & Corn Bake

1 c. elbow macaroni, uncooked
14-3/4 oz. can creamed corn
15-1/4 oz. can corn
1/4 c. butter, sliced
1 c. pasteurized process cheese spread, cubed

In a bowl, combine uncooked macaroni and remaining ingredients. Transfer to a greased 2-quart casserole dish. Bake, covered, at 350 degrees for 30 minutes. Uncover, stir and bake an additional 15 minutes. Makes 6 to 8 servings.



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Mom's Macaroni & Cheese

1-1/2 c. elbow macaroni, cooked
1/4 c. butter
1/4 c. all-purpose flour
1/2 T. dry mustard
1/2 T. paprika
1-1/2 t. salt
1/4 t. pepper
2-1/2 c. milk
1 T. Worcestershire sauce
10-oz. pkg. sharp Cheddar cheese, cubed

Place macaroni in a lightly greased 13"x9" baking pan; set aside. In a heavy saucepan over medium heat, melt butter. Stir in flour, mustard, paprika, salt and pepper until smooth. Gradually add milk; bring to a boil. Cook and stir until thickened. Reduce heat, add remaining ingredients and stir until smooth. Pour sauce over macaroni. Bake, uncovered, at 400 degrees for 30 minutes. Serves 4.

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Creamy Macaroni & Cheese

6 T. butter, divided
3 T. all-purpose flour
2 c. milk
8-oz. pkg. cream cheese, cubed
2 c. shredded Cheddar cheese
2 t. spicy brown mustard
1/2 t. salt
1/4 t. pepper
7-oz. pkg. elbow macaroni, cooked
3/4 c. soft bread crumbs
2 T. fresh parsley, minced

Melt 4 tablespoons butter in a large saucepan over medium heat. Stir in flour until smooth. Gradually add milk; bring to a boil. Cook and stir for 2 minutes. Reduce heat; add cheeses, mustard, salt and pepper. Stir until cheeses are melted and sauce is smooth. Add macaroni and stir to coat. Transfer to a lightly greased 3-quart casserole dish. In a separate saucepan, melt remaining butter and toss with bread crumbs and parsley; sprinkle over macaroni. Bake, uncovered, at 400 degrees for 15 to 20 minutes, or until golden. Makes 6 to 8 servings.

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Homestyle Macaroni & Cheese

1 c. elbow macaroni, cooked
2 c. cooked ham, diced
1/4 c. butter
1/4 c. all-purpose flour
2-1/4 c. milk
1/4 c. onion, minced
1/2 t. salt
2 c. shredded Cheddar cheese

Place macaroni and ham in a greased 2-quart casserole dish. Melt butter in a saucepan over medium heat; add flour and cook slowly, stirring until bubbly. Add milk, onion and salt; cook and stir until slightly thickened. Blend in cheese; stir until melted. Stir cheese mixture into macaroni mixture. Bake, uncovered, at 350 degrees for 20 to 25 minutes; let stand 5 minutes before serving. Makes 6 to 8 servings.

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Zesty Slow-Cooker Mac & Cheese

16-oz. pkg. elbow macaroni, cooked
16-oz. pkg. pasteurized process cheese spread, cubed
8-oz. pkg. Pepper Jack cheese, cubed
2 10-3/4 oz. cans Cheddar cheese soup
1 c. onion, minced
Optional: 1/2 c. salsa

Place macaroni and cheeses into a lightly greased slow cooker. Stir in soup until coated well; add onion and salsa, if using. Cover and cook on low setting for 5 to 6 hours, or on high setting for 2 hours. Stir occasionally. Makes 6 to 8 servings.

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Slow-Cooker Macaroni & Cheese

8-oz. pkg. elbow macaroni, cooked
2 T. oil
12-oz. can evaporated milk
1-1/2 c. milk
3 c. pasteurized process cheese spread, shredded
1/4 c. butter, melted
2 T. dried, minced onion

In a bowl, combine macaroni and oil; toss to coat. Transfer to a lightly greased slow cooker; stir in remaining ingredients. Cover and cook on low setting for 3 to 4 hours, stirring occasionally.
Serves 4 to 6.

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Mac & Cheese Nuggets

1/4 c. grated Parmesan cheese, divided
1-1/2 T. butter
2 T. all-purpose flour
3/4 c. milk
1-1/4 c. shredded Cheddar cheese
1/4 lb. American cheese slices, chopped
1 egg yolk, beaten
1/4 t. paprika
8-oz. pkg. elbow macaroni, cooked

Lightly grease mini muffin cups. Sprinkle with 2 tablespoons Parmesan cheese, tapping out excess. Melt butter in a large saucepan over medium heat. Stir in flour; cook for 2 minutes. Whisk in milk until boiling, about 5 minutes. Add Cheddar and American cheeses; remove from heat and stir until smooth. Whisk in egg yolk and paprika; fold in macaroni until well coated. Spoon rounded tablespoons of mixture into prepared tins; sprinkle with remaining Parmesan. Bake at 425 degrees until hot and golden, about 10 minutes. Cool for 5 minutes; carefully transfer to a serving plate. Makes 4 dozen.

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